



# GROUP MENU & MEAL PACKAGES

4 DAYS NOTICE REQUIRED

# PIZZAS & PLATTERS

## Pizzas

12 SLICES PER PIZZA

### CHEESE

Classic tomato sauce, loaded with cheese

\$20

### PEPPERONI

Tomato sauce, fresh pepperoni and cheese

\$22

### CREATE YOUR OWN PIZZA

STARTING AT \$20

Start with a basic cheese pizza and add as many toppings as you like for only \$2 each

#### Available toppings:

Pepperoni, Italian sausage, bacon, ground beef, grilled or crispy chicken, pineapple, bell peppers, tomatoes, mushrooms, red onions, jalapeños, extra cheese, BBQ sauce, pesto



## Specialty Pizzas

12 SLICES PER PIZZA

### HAWAIIAN

Pineapple, ham, tomato sauce, 3 cheese blend

\$25

### MEAT LOVERS

Sausage, bacon, pepperoni, mozzarella cheese

\$27

### BBQ CHICKEN

Fried chicken, BBQ sauce, red onions, 3 cheese blend

\$25

### VEGETARIAN

Onion, peppers, mushrooms, tomatoes, mozzarella cheese

\$24

### PLAYTIME PIZZA

Grilled chicken, red onion, peppers, mushrooms, jalapeños, 3 cheese blend

\$27

### BIG MIKE PIZZA

2 all beef patties, special sauce, lettuce, cheese, pickles, onions. On a sesame seed pizza crust. Tastes just like that special burger we all love.

\$27

# Platters

## CHIPS AND SALSA \$25

25 oz of chips served with 15oz salsa (Serves 6 ppl)

## ARTISANAL CHEESE \$60

12 oz of assorted artisanal cheeses, served with crackers (Serves 10-12 people)

## CRUDITÉS \$30

Assorted vegetables served with ranch dip (Serves 10-12 people)

## VEGETARIAN PLATTER \$30

Veggie quesadilla, mac N cheese fries, and vegetable tacos. Served with fries and onion rings (Serves 4-6)

## FRESH FRUIT \$40

Assorted seasonal fruit (Serves 10-12 people)

## WINGS \$65

4lbs of our brined chicken wings, served with wing sauces for dipping (28-36 pieces)

## BBQ PLATTER \$37

Flatiron steak, grilled chicken breasts, and turkey sausages. Served with fries and onion rings (Serves 4-6)

## CLASSIC NACHO \$18

House made corn chips, mixed cheese, red onions, jalapenos and tomatoes. Served with salsa and sour cream (Serves 4-6)

## COMBO PLATTER \$80

Mac & cheese fries, veggie quesadillas, and boneless wings (Serves 12 people)



## SLIDERS 12 PIECES

### Jerk \$55

House made jerk chicken, chipotle aioli, served on a mini brioche bun

### Beef Philly \$45

Shaved steak, peppers, onions, mushrooms and provolone cheese. Served on a mini brioche bun

### Pulled Pork \$50

Tennessee pulled pork, savoury BBQ sauce and coleslaw. Served on a fresh baked biscuit

### Cheeseburger \$50

Fresh ground beef, real Canadian cheddar cheese, served on a mini brioche bun

## MIXED SKEWERS 12 PIECES

Platter of grilled skewers, served with dipping sauce. Choose 1 skewer type per platter

### Chicken with BBQ sauce \$50

### Beef with gravy \$60

### Vegetables with ranch \$30

## TACOS 12 PIECES

Flour tortillas filled with refried beans, pickled red onions, choice of filling and drizzled with avocado poblano sauce. Choose 1 filling per platter.

### Slow braised chicken tinga \$40

### Spicy taco beef \$35

### Tempura fried vegetables \$30

# BUFFET SELECTIONS

All buffet selections must be made for a minimum of 12 guests

## ITALIAN

\$23 PER PERSON

### INCLUDES

Chicken parmesan, penne with a mushroom alfredo sauce, Caesar salad, bread and butter

## ASIAN

\$22 PER PERSON

### INCLUDES

Stir fried chicken, vegetable fried rice, garlic bok choy and vegetable tempura

## FAJITAS

\$28 PER PERSON

### CHOOSE 2 OF THE FOLLOWING

Grilled chicken, seasoned steak, grilled tofu

### INCLUDES

Warm tortillas, Mexican rice, grilled peppers and onions, tex mex corn salad, traditional toppings

## OFF THE GRILL

\$28 PER PERSON

### CHOOSE 2 OF THE FOLLOWING

Marinated chicken breast, flat iron steak, grilled salmon

### INCLUDES

House salad, Cajun potato wedges, bread and butter

## SOUTHERN BBQ

\$32 PER PERSON

### CHOOSE 2 OF THE FOLLOWING

Nashville style hot chicken, Tennessee pulled pork with brioche buns, Smoked baby back ribs, 16-hour smoked brisket

### CHOOSE 2 OF THE FOLLOWING

Southern red beans and rice, classic mac and cheese, house made baked beans, grilled corn on the cob

### INCLUDES

Hawaiian coleslaw and fresh baked biscuits

## GRAND

\$42 PER PERSON

### CHOOSE 2 OF THE FOLLOWING

Shrimp in white wine cream sauce, Veal and mushrooms in Marsala sauce, Grilled chicken in a pesto parmesan sauce, Salmon with white wine maple sauce, Grilled flat iron steak with green peppercorn sauce

### CHOOSE 1 OF THE FOLLOWING

Potato gratin dauphinoise, Penne with tomato and fresh basil

### CHOOSE 1 OF THE FOLLOWING

Roasted balsamic marinated mushrooms, sautéed mixed vegetables in herbs and butter

### INCLUDES

Caesar or Greek salad with bread and butter



# BUFFET ADD-ONS

**Half pan feeds 10-12ppl**  
**Full pan feeds 20-24ppl**

<b>CHICKEN MARSALA</b>	<b>(\$115 HALF / \$225 FULL)</b>
<b>ASIAN BLACK PEPPER BEEF</b>	<b>(\$95 HALF / \$185 FULL)</b>
<b>MAPLE GLAZED SALMON</b>	<b>(\$135 HALF / \$265 FULL)</b>
<b>VEGETABLE LASAGNA</b>	<b>(\$75 HALF / \$145 FULL)</b>
<b>CAJUN POTATO WEDGES</b>	<b>(\$30 HALF / \$55 FULL)</b>
<b>MASHED POTATOES</b>	<b>(\$40 HALF / \$75 FULL)</b>
<b>GARLIC AND SOY GREEN BEANS</b>	<b>(\$35 HALF / \$65 FULL)</b>
<b>ROASTED VEGETABLES</b>	<b>(\$60 HALF / \$115 FULL)</b>
<b>RICE PILAF</b>	<b>(\$20 HALF / \$35 FULL)</b>
<b>GARLIC BREAD WITH CHEESE</b>	<b>(\$40 HALF / \$75 FULL)</b>
<b>BUTTERNUT SQUASH RAVIOLI</b>	<b>(\$85 HALF / \$165 FULL)</b>

# SALADS & SIDES

**All salads + sides  
serve 10-12 ppl**

<b>CAESAR SALAD</b>	<b>\$40</b>
Romaine lettuce, shaved parmesan, garlic croutons and creamy Caesar dressing	
<b>HOUSE SALAD</b>	<b>\$30</b>
Romaine lettuce, diced tomatoes, grated carrots, diced cucumber, and balsamic dressing	
<b>GREEK SALAD</b>	<b>\$40</b>
Romaine lettuce, diced tomatoes, red onions, black olives and Greek feta dressing	
<b>HAWAIIAN COLESLAW</b>	<b>\$25</b>
Cabbage, grated carrots, diced pineapple and a grainy mustard dressing	
<b>SPICY TEX MEX CORN</b>	<b>\$35</b>
Corn, diced tomato, bell peppers, red onion, and a tex mex vinaigrette	
<b>FRIES</b>	<b>\$30</b>
Gourmet shoe string fries served with ketchup	
<b>SWEET FRIES</b>	<b>\$25</b>
Crispy sweet potato fries served with chipotle aioli	
<b>ONION RINGS</b>	<b>\$30</b>
Beer battered onion rings with BBQ ranch dip	



# BREAKFAST

## WE OFFER A WIDE ARRAY OF BREAKFAST OPTIONS

- Coffee, tea and juice
- Muffins, bagels, and pastries
- Eggs, bacon, hash browns, and other buffet options
- Omelet stations
- Pancake Feast (\$9.99 per person) - pancakes, scrambled eggs, bacon, fresh fruit and Texas toast
- Yoghurt Parfaits (\$3.49 each) - Greek yoghurt layered with organic granola

Speak to your event planner for pricing on all breakfast options.



# DESSERTS

<b>FUNNEL FRIES PLATTER</b> (Serves 10-12 people)	<b>\$60</b>
<b>CINNAMON SUGAR DOUGHNUTS PLATTER</b> (Serves 10-12 people)	<b>\$50</b>
<b>BROWNIES</b>	<b>\$3 EACH</b>
<b>INDIVIDUAL SUNDAES</b>	<b>\$3 EACH</b>
<b>COOKIE PLATTER</b> (Serves 12)	<b>\$20</b>
<b>GOURMET FILLED COOKIE PLATTER</b> (Serves 12)	<b>\$40</b>

# BAR OPTIONS

## Welcome Cocktail

HAVE A 4 OZ SIGNATURE COCKTAIL READY TO GO FOR ALL OF YOUR GUESTS UPON THEIR ARRIVAL. DRINKS CAN BE ARRANGED ON A TABLE OR SERVED COCKTAIL PARTY STYLE BY ONE OF OUR WAIT STAFF

Pineapple Bourbon Lemonade	\$4.50 per person
Playtime Punch	\$4.50 per person
Strawberry Hennessey Island	\$5 per person

## Drink Tickets

\$150 MINIMUM SPEND

### DOMESTIC \$6 PER TICKET

- Domestic bottles of Canadian, Coors Light, Coors Banquet, and Miller Lite
- Bar rail liquors, Smirnoff vodka, Gordon's gin, Seagrams V.O., Captain Morgan rum, Sauza silver tequila, Jim Beam bourbon
- House wines, Jackson Triggs Sauvignon Blanc and Jackson Triggs Cabernet Sauvignon

### PREMIUM \$9 PER TICKET

- All beers on tap
- All bottles of beer
- Bar rail, premium and top shelf liquors
- 5 oz glass of all wines and sangrias
- All classic cocktails
- All coolers
- Twisted shooters
- Frozen drinks
- Spiked smoothies

# BEVERAGE PACKAGES

### POP \$6 PER PITCHER

54 oz choice of Nestea, Orange Crush, Pepsi, Diet Pepsi, Ginger Ale, and 7up

### UNLIMITED POP PACKAGE \$5 PER PERSON

### JUICE \$10 PER PITCHER

54 oz choice of apple or orange. All juices are 100% real fruit juice and are not from concentrate

### COFFEE/TEA \$15 PER URN

80 oz fresh ground Mountain View coffee or hot water with Higgins & Burke tea bags

### ITALIAN SODA \$14 PER PITCHER

54oz pitcher of hand crafted Italian soda. Available in Mango, Watermelon and Yuzu flavours

# DIETARY RESTRICTIONS

### HALAL

Most of our menu items can be substituted for a halal product. There will be a charge based on the quantity and the items ordered. Speak to your event planner for details

### KOSHER AND OUTSIDE CATERING

We can order catering from one of our preferred vendors to cater to any dietary restrictions. There will be a 20% charge on top of the cost of the order for this service

### OUTSIDE CATERING CHARGE

You can set up your own catering and have your own vendors come on site to serve it, there is a per person charge of \$15 for this option



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